

# Hertzog cookies

Why make them?

My mom used to make them all the time. I always thought it involves a lot of work.

One day I probably saw or read something about Hertzog cookies. I got the urge. I drove to our nearest home industry and bought a packet of 9 mini Hertzog cookies for about R25.

I got home. I tasted one (which means 1 bite is half the cookie). I spat it out. I tried another cookie. I spat it out.

I drove back to the home industry and told her: 'whoever bakes these Hertzog cookies, should be fired. They are awful. Thick pastry, non-existent jam inside.'

She gave me my money back.

I went to my trusted friend, Google. My 1<sup>st</sup> attempt was ok, cause I made the pastry. But it wasn't that good. Then a friend said she just uses shop-bought short-crust pastry. And that's what I did.

And I realised – heck, there's really nothing to this recipe!



## Hertzog cookies

Short-crust pastry from shop

Filling:

1-2 tsp of apricot jam

Topping:

3 egg whites

250 ml sugar

500 ml desiccated coconut

Preheat oven to 200 oC.

Roll dough out to 5 mm thick on floured surface and cut into rounds (*I use a glass*). Put in buttered/sprayed muffin pans.

Spoon jam onto dough.

Beat egg whites till very stiff and gradually add sugar, beating well to blend. Fold in coconut and mix well. Spoon the egg white mixture on top of the jam – pile it up high.

Bake till lightly golden and egg whites have puffed up for 15 min. Let cookies cool down a bit in the pan, then turn out on wire to cool completely. This makes 12 cookies.